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UNITED STATES DEPARTMENT OF AGRICULTURE
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Washington, D. C.

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AVAILABLE PUBLICATIONS

The following publications are available for use in the Famine Emergency Campaign. Many of them were issued during the war for wartime use but information they contain on food conservation and production is still useful in promoting those aims now. Since the reserve supply of some of the publications is limited, please hold requests to minimum quantities that can be effectively used in the next few weeks. Requests for bulk supplies of these publications should be sent direct to the Distribution Control Office, U. S. Department of Agriculture, Washington 25, D.C.

Food Conservation and Nutrition

CUT FOOD WASTE, NFC-12. Startling facts on food waste by average American family. Contains hints on how to buy, store and prepare food the thrifty way.

FAMILY FOOD PLANS FOR GOOD NUTRITION, AWI-78. Ready-made guides for many good meals, listing kinds and quantities of food for a family for a week.

TOMATOES ON YOUR TABLE, AWI-104. Why tomatoes are a good food. Gives recipes for tomato dishes.

POTATOES IN POPULAR WAYS, AWI-85. Tells why potatoes belong on priority list of foods for year-around eating. Gives recipes for potato dishes and hints on how to store potatoes.

FATS IN WARTIME MEALS, AWI-34. Contains hints on how to make fats go further, how to use fats saved. Fat-saving recipes are also given.

EGG DISHES FOR ANY MEAL, AWI-89. Tells why eggs are a good food. Hints on how to use eggs, including a number of recipes.

Victory Gardens

GROWING VEGETABLES IN TOWN AND CITY, MP-538. Comprehensive information on gardening for the town gardener. Tips on planning, soil preparation, planting and care of gardens.

VICTORY GARDEN INSECT GUIDE, AWI-95. A general discussion of insects and their control as a guide to the gardener.

THE FARM GARDEN, FB-1673. Comprehensive information on gardening for the farm family.

Home Food Preservation

HOME CANNING OF FRUITS AND VEGETABLES, AWI-93. Specific information on equipment needed and methods to use in canning. Canning timetable given for each kind of food. Each step illustrated.

HOME STORAGE OF VEGETABLES AND FRUITS, FB-1939. How to conserve food by home storage of vegetables and fruits. Detailed directions are given for handling fruits and vegetables that can be stored at home, both on the farm and in cities and towns.

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U.S. DEPARTMENT OF AGRICULTURE
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Journal of Management Studies, 19(1), 67-80.

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